644 2. Next come the Ouidi Naba, the Larralé Naba, the Kamsaogo Naba, the Gounga Naba, the Nemdo Naba, and the Poé Naba.

[527 788] 3. On Friday and other Moslem holidays, the imam who represents Islam at Ouagadougou comes to give the doua, a kind of benediction which consists of reciting verses from the Koran, in the morning as well as in the evening.

Lebeg'sonre. As soon as these honors have been completed, the Mogho Naba goes back into his house to put on a less dazzling costume. Shortly thereafter he once more returns to the courtyard.

[59] Next the Baloum Naba and his retinue present their respects as described above. The Ouidi Naba and his followers are not required to do so unless they have foreigners to present to His Majesty.

[533] Then, the Bend'Naba, gangando, and luimsé (drummers) and the doudissi (violin players) play together in praise of the Mogho Naba.

It should be noted that the Mogho Naba speaks to no one before his morning appearance. It is not until he has finished his ceremonial duties and returned to his apartments that his tampa (sisters) greet him.

644 273 Before the officials and ministers of the court return to their homes and as soon as the Mogho Naba has withdrawn, the Sogon'kassanga, that is, the ranking servitor, offers them some dam (known as dolo or fermented millet beer).

1. One canari [jar] of dam is offered to the Baloum Naba, who is obligated to give a gourdful to the Zusoaba, one to the Wedkim Naba (chief groom), and one to the Soré Naba (Bendré, "chief of the path").

2. A canari of dam is then offered to the Ouidi Naba who is obligated to give a gourdful to the Poé Naba (chief confessor for the wives and pages of the Mogho Naba) and one koré [gourd] to the Bend'Naba. He drinks the remainder with the other ministers in his retinue.

● [276] 3. On Fridays and holidays, kola nuts, gouré are offered to the imam after he has given his doua and before the Mogho Naba goes to renew his pledge of loyalty [60] to France before the representative of the Republic in Upper Volta.

249 rainy season ends, the tobacco has already grown tall. In the month of December, one begins to gather the leaves, taking first the lowest ones which are the first to ripen. One keeps plucking up the stem and gathering leaves until the end /485/ of January. Then the tobacco stems are cut down to get the seeds.

276 In order to make tobacco, the leaves are left to dry in the sun, and then, when they are dry, the men crush them in small mortars. They add a little water, stir, and make tobacco balls, or rather small elongated loaves worth one sou apiece. These loaves are entrusted to the women to be sold at market.

249 The Mossi also grow indigo (gara in Mossi, as in Bambara). During the rainy season, indigo is sown in separate plots. First the grass is removed, and then the ground is struck here and there with the koutiaga. Then indigo seeds are broadcast, and the soil is moved with the ouaka to cover the seeds so that the birds will not eat them. At the end of a fortnight, the indigo begins to shoot. The weeds are removed by hand. The leaves may be gathered forty days later. They are gathered by hand and given to the women, who press them into flat loaves.

248 As for hemp (berenga in Mossi, pepan in Nounouma, kanzé in Kassouna, dafou in Mandé), it is sown among the maize that surrounds the soukala as soon as the latter has put forth shoots. The barenga has a long stalk similar to maize and hard to distinguish from the latter, but while maize is harvested in August, berenga stalks are left standing until October or November.

262 Its leaves are used for sauces.

241 Hemp closes our list of food crops and other crops in Mossi territory. Let us close with a few words on agricultural tools.

The basic tool of cultivation, here as in all other parts of West Africa, is the daba. The Mossi have two kinds:

1. The ouaka, a kind of daba with a broad, thin blade. It is used to turn up the soil.

/486/ 2. The koutiaga, koutiara or koutiaba. This is a kind of small hoe which is used to make holes when sowing grain or seeds.

The Mossi also have the following accessory tools:

1. The laré. This is an axe used to cut stumps when a plot is cleared.

273 The Mossi make n'kounangui, like the Bambara, but the Toucouleur and Foulah do not because they are Moslems. The latter's slaves alone, being fetishists make some. The Gourounsi do not make it either, but this is because n'kouna is scarce in Gourounga country. The Gourounsi claim that this tree keeps hyenas away, and when someone dies in the bush and is buried on the spot, a branch of n'kouna is planted where he was buried. It is said that the hyenas will wander about at a distance, but will never dare come close and dig up the body. The Gourounsi claim that this is a matter of common knowledge.

222 137 The léla is another kind of wild plum tree. It is called séno in Bambara and Malinké, filina in Nounouma, mia in Kassouna, mellemoila in Sissala. Its plums are tiny. They are yellow before they ripen, and red when completely ripe (March-May). They are no larger than the tip of the finger, and they are eaten as they are. The almond is not eaten. Children sometimes munch on it, but when eaten in large quantities it causes colic.

The sibi, another tree found in the Mossi bush, is called n'pékou in Bambara and Peuhl, bembé in Sarakolé. The Nounouma called it kakian, the Kassouna kakiéno, the Nankana sibi like the Mossi. The fruit is tiny and sometimes causes colic. It ripens during the dry and warm season, and it is eaten as it comes. The [272] Habé prepare a drink from it which is called diam-n'pékoudian ("n'pékou water") by the local Foulbé and Toucouleur. The Mossi, Gourounsi, and Bambara do not make this drink.

Let us cite also the tiarala (tiaralsé or tiaralésé in the plural, n'ségué in Bambara, saõ in Nounouma). The Mossi are very fond of [276] the tiarala fruit, which is highly aromatic and which is used /506/ to lend fragrance to native tobacco. They also eat the leaves.

Let us proceed to kara (or kaka). This is the Mandé n'taba. It is the Mandé n'taba. It is called dankola in Nounouma and Sissala, kalankola in Kassonboura.

"The n'taba," says André Rançon (Dans la Haute-Gambie, page 35), "is a malvoidea /?/ of the Sterculiacea family. It is the Sterculia cordifolia Cav., thus named because its leaves are heart-shaped. It is one of the most beautiful plants of tropical African regions. It is easily recognized by its enormous trunk, huge leaves,